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USDA BULLETIN BOARD

Broadcast by Ruth Van Deman, Bureau of Home Economics, and Human Nutrition, in the Department of Agriculture's portion of the National Farm and Home Hour, Monday, June 7, 1943, over stations associated with the Blue Network.

--ooOoo--

VAN DEMAN: Today, another set of five questions -- and let's see who can answer "Yes" to these. The questions are from a score sheet compiled by the Bureau of Human Nutrition and Home Economics, and here they are: Do you defrost your refrigerator once a week and WASH all inside surfaces, including the freezing unit, with warm water? Do you WASH and drain such salad greens as lettuce, radishes, and celery before storing in a cold place? Do you WASH poultry thoroughly inside and pat it dry before storing in a cold place?

And here are the questions about eggs -- berries, and grapes. Do you leave eggs UNWASHED so they'll keep the protective film that keeps out air and odors? Do you store cherries, berries, and grapes UNWASHED in a cold place?

If you can answer yes to all these questions -- and to ten more we'll have later -- then you're a good soldier, helping to fight food waste on the home front.

Our next item is about barracks for chickensnot for fighting chickens but for steady old laying hens. The Department of Agriculture is proposing the use of barracks during late summer and early fall to make room in the regular laying house for this year's pullets. Some poultrymen sell their old stock to make room for the oncoming pullets, but if the hens are still laying well in late July, why sell them? Barracks need only a roof, wire on slatted sides, roosts and nests -- and of course feed hoppers and water fountains. And in most parts of the country, hen can be kept in the barracks through October. Culling out the non-layers will make the venture more profitable.

That's all of the Bulletin Board.

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